

## Odd Railway in Operation At Wainwright Army Camp Irma Machine Works Receive No Praise for Their Ability

We always like to see honor given where honor is due, especially when the honor is due to our own home town of Irma. We would like to draw our readers attention to the following article which appeared in Friday's issue of the Edmonton Journal. A similar account appeared in the Bulletin the day before.

We quote from the Journal: "What is probably the oddest little railway in the world is operating in the heart of the 130,000 acre Military Camp here where this week Canada's largest reserve army camp is in training."

The railway, which runs in a very rough up and down oval for about a mile has a "locomotive" standard gauge track, switches, a "Y" and a turntable. It hasn't got an engineer or any operating personnel and the locomotive gets shot to pieces about once a day.

The Journal goes on to describe how the Royal Canadian Artillery are provided with "realistic target practice" by a powered speeder enclosed in a wire and fabric superstructure. The "works" of the speeder are placed so low that they are completely below the line of fire when the moving target proceeds along the trench in which the railway is laid. Of course the soldiers have a name for all this—it is "Whizbang railway" and "Hellfire Pass."

The Journal account tells more than this but the important matter omitted is that the automatic controlled locomotive was originated, designed and made by Irma

men right here in the Irma Machine Works. It was given its first tryout right on the CN side tracks at Irma on August 15, 1949 and has been in operation for some time at the Wainwright camp. Our mechanical geniuses at the shop here tell us they are now engaged in building a second unit for use at the Wainwright camp. Other facts kindly given to the Times by the Irma Machine Works are as follows:

Only stationary targets were obtainable for artillery practice until this Irma invention was produced. There are now two sets of tracks laid in the Wainwright Camp and the length of run for the moving target is 1 1/2 miles instead of a mile. There is a station and round house dug right into a hill so that observers and remote control operators may work in safety.

Also it is possible to reverse the direction of the locomotive while it is travelling along. The speed varies, too, as it goes up and down the rough terrain. Sometimes the target disappears behind a hill to reappear further along. All this makes matters far from monotonous for the practicing gunners and tends to develop expert marksmen.

Capt. R. W. Wyald to whom the city newspapers give all the credit is entitled to some of the engineering laying of the tracks, etc. But when it comes to the designing and manufacture of the automatic locomotive, Irma Machine Works take a bow. We hope to have some pictures of the railway next week.



The most modern freight yard in North America, the Canadian Pacific Railway's new \$12,000,000 St. Luc "hump retarder" freight terminal at Montreal which will speed movement of goods later of Transport, the Hon. Lionel Chervier, K.C. (right of inset), shown as he inspects the retarder controls for the yard with Mr. Crump (left), vice-president, CPR, and J. O. Asselin (centre), president, executive council, City of Montreal. The main view shows the classification yard from the crest of the hump, depicting cars in motion down the hump and showing the car retarders in the foreground. Moving down the hump under the force of gravity, the cars are electrically switched and banded, coming to a stop in their pre-determined position in the classification yard. The CP was the first road in North America to adopt the automatic switching principle. The yard also boasts such modern railroading innovations as an under-track inspection automatic track weighing scale that weighs cars in three-and-a-half seconds while they are in motion down the hump; a 37-stall enginehouse equipped with direct steaming apparatus for night operations. In all, over 75 miles of track capable of holding 4869 cars were required for the terminal, which actually is a series of three operational yards with other auxiliary yards and which measures over three-and-a-half miles in length and over a square mile in area.

## Village of Irma VILLAGE OF IRMA

Notice is hereby given that under the provisions of the Tax Recovery Act the Village of Irma will offer for sale by public auction at the office of the Secretary-Treasurer, Irma, Alberta, on Thursday, Aug. 10, 1950, at 8 p.m. in the afternoon, the following lands:

Lot 1, Block C, Plan 3053EO; Lot 1, Block F, Plan 3618ET.

Each parcel will be offered for sale, subject to the approval of the Minister of Municipal Affairs, and subject to a reserve bid, and to the reservations and conditions contained in the existing certificates of title.

Terms: CASH.

Redemption may be affected by payment of all arrears of taxes and cost at any time prior to the date of the sale.

Dated at Irma, Alberta, this 5th day of June, 1950.

—A. C. Charter, Sec.-Treas.

## Public Notice

VILLAGE OF IRMA

Wednesday, the 2nd day of August, has been declared a Civic Holiday. All places of business are requested to govern themselves accordingly.—C. F. Jones, Mayor.

Since Confederation the Conservative party has won eight national elections, the Liberal party has won twelve.

G. F. WILLOUGHBY  
Optometrist

Every Second Saturday  
Appointments at Walker's Jewelry

A. C. CHARTER  
IRMA ALBERTA

Provincial Treasury Branch Agent  
Authorized Agent to receive deposits from the public and extend other Treasury Branch facilities.  
Alberta Government Insurance and Bail Insurance  
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British American Assurance Co.  
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Smeltzer and Co., etc.

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AND PURVIS

Barristers, Solicitors  
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2140 Building—4th Ave. Main

WAINWRIGHT, Alberta

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Surgery

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General Medicine

Dental Surgeon

O. S. Hauck, D.D.S.

—Phone 227—

Irma Office

Every Thursday from 2 p.m. to

5 p.m. Appointments to be made at

IRMA DRUGS

Irma Times

Mrs. H. HILLY  
Local Editor

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## Village Council Regular Meeting Held on July 13

Minutes of Council Meeting held in the Village Office on Thursday, July 13, 1950 at 8 p.m.

Councillors present: C. P. Jones and W. N. Frickelton. Mayor C. P. Jones presiding.

Frickelton—that minutes of previous meeting be adopted as written.

Correspondence dealt with.

Dept. of Trade and Industries:

re matter of license for Frank Watson to operate service garage.

Jones—that the council does not

approve of further additional service garage to operate in the Village of Irma.

NWU Ltd. re Gas franchise Village of Irma.

Alliance Tabernacle re grant to offset taxes.

Jones—that the matter of grant be tabled until the next meeting.

Director of Town Planning re proposed survey and replotting scheme for Village of Irma.

Jones—that secretary contact owners of unsubsided lands and acreages regarding their views in regard to replotting scheme and report next meeting.

Jones—that Secretary contact various parties who would be interested in gravel hauling to tender for 200 yards, more or less, of gravel to be delivered and spread. Such tenders to be received not later than July 19, 1950.

Matter of Insurance of Volunteer Fire Brigade tabled till next meeting.

Frickelton—that Fire Insurance on the Village Rest Room be renewed.

Financial Statement for June: Bal. Mun. A/C \$1271.57. Agri. Trust \$396.83. Cem. Trust \$158.02.

Frickelton—that statement be accepted and that the accounts be paid, amounting to \$484.42.

Frickelton—adjourn.

## NOTICE

A Sports Day Committee, meeting will be held during the evening of Tuesday, July 25. All persons interested in a better Sports Day please attend.

Attention Ladies! — Keep up your reputation for the kind of pies mother used to make and contribute to the booth for our Community Sports on August 2.

## Jarrow News

Mrs. H. A. Whidden accompanied by her sisters, Mrs. F. Greenwood of Dinorwic, Ont., and Mrs. Brown of Mannville, motored to Lac La Biche last week and visited with their brother Bob and family.

Word has been received of the death of Mr. Milton Orr. The Orr family lived in Jarrow, for many years and was well known throughout the district as he had charge of an elevator. At the time of his death they were living with their daughter Dorothy in Sask. Sympathy is extended to the family.

Arthur Overby, Vivian and Bunny were visitors in the city last week.

Mr. and Mrs. J. B. Campbell and Mr. and Mrs. G. Bridgeman, Stella and Bruce are taking in a few days at the fair. The Bridgemans will then go on to Evansburg and Edson to visit relatives and friends.

Albert Hughes, an old-timer of the Batts district was greeting some of his old friends recently. He is now employed at the oil wells near Leduc.

The Jarrow church was filled to capacity last Sunday evening when the Batts and Melbrae congregations joined with the Jarrowites for a special service. Some of the artists who contributed to its success were Mrs. G. Lovig, Mrs. Beer, Mrs. W. Routledge, Stella Lindberg and Mr. Finley. A delicious lunch was served at the manse.

Be sure to turn out to the Ball Tournament at Jarrow on Wed. July 26. Booths will be on the ground to fill every need. Pies will be gratefully received by the Jarrow church board for their booth.

## Receives Honors

In a recent edition of the Toronto Globe and Mail a list of the first, second and third students in the final examinations of the different faculties were given. Miss Susie McKay stood third in the Honors Philosophy Course. Congratulations and good wishes go to this former Irma High School student.

FUA meeting at Glenholm school Tuesday, July 25 at 8:30 p.m. Delegates to Wainwright District Convention will report. Everybody welcome. Ladies bring lunch.

## Northern Nuggets

Mr. and Mrs. Bill Guy are the proud parents of a baby girl, born in the Mannville Hospital.

Mrs. Gordon Ramsay and small son have been confined to their home with chickenpox. Also on the sick list recently has been the infant daughter of Mr. and Mrs. P. Miller. We wish them all a speedy recovery.

Mrs. L. H. Bars was an Edmonton visitor recently. She was accompanied by Maurice Miller and while in the city they stayed with Frances Bars.

Mrs. David Smith of Ponoka has been visiting with her mother Mrs. E. J. Jones.

Mr. and Mrs. Leigh Currie have left for a holiday at Calgary and Banff. Keith accompanied his parents as far as Edmonton.

Mrs. Wm. Matthews and girls are holidaying with Mrs. Matthews' parents at Calgary.

Mrs. R. A. McRoberts has moved out from Irma and is living with her father, Mr. H. H. Currie.

Mr. E. B. Allen had the misfortune to fracture his ankle last week. We wish him a speedy recovery.

Miss Hazel Herder and her grandmother have been visiting at the R. A. Herder home.

Buffalo Coulee W.I. Picnic

Last Friday was the annual W.I. picnic held at the picnic grounds north of Louie Larsons buildings. The weather was ideal and a fair crowd was on hand to enjoy the day. Only two football teams were to compete for the money—Albert and Fabyan, and Fabyan won first. A big dance in the evening brought the day to a close. The ladies would like to thank all who helped them and patronized their picnic.

## Southern Sayings

Mr. and Mrs. Switzer and family of Vancouver are visiting Mr. and Mrs. Bill Ewert and family.

Mr. and Mrs. Otto, Setter and family were visitors to Amisk last Sunday.

Mr. and Mrs. P. Funk left for Calgary last Wednesday, planning on visiting at Art Everts on Sunday and also going to Banff.

Mr. Albert Jackson has been to Rocky Mountain House last week.

Mr. and Mrs. Bill Ewert and family, Mr. and Mrs. Switzer and family, Mr. and Mrs. Otto Setter and family motored to Clear Lake on a Fishing Trip on Thursday.

Mr. Melvin Dawson is in Edmonton visiting his cousins Lawrence and Ivan Johnson.

## Glen-Coa Gleanings

Many Sharon folk motored to Headingley Lake last Sunday where they enjoyed a picnic.

Those planning to stay for the young people's camp this week are: Mrs. G. Pedel, Dean of girls, Pat Pedel, Maureen Dempsey, Norma Likness, Eunice Satre, Avis Satre, Joyce Christianson, who has been visiting at the Satre home recently, Erling Nilson and Sigmund Gulbraa.

Mrs. A. Likness left last Monday for Vancouver to visit her mother, sisters and brother.

By mistake the following names were omitted of those who gave floral tributes in memory of Isaac Lindquist: Mr. and Mrs. J. Bovenkamp and family and Grandma; Mr. and Mrs. C. Albrecht and family; Mr. and Mrs. R. S. Lissou and Charles.

Mr. Olaf Lovig is on a trip to South Dakota.

Mrs. B. Nyblom is with her mother, Mrs. A. Lindquist. Mrs. F. Fuder and children returned to Edmonton last Sunday.

## Easterly Echoes

Mr. A. Cook has been a patient in the Wainwright hospital for the past week. We are glad to report he expects to be home Wednesday.

Mr. J. W. Bell and Mr. W. Sanders attended the Exhibition in Edmonton on Tuesday.

Mrs. W. Sanders is enjoying a visit from her sister Margaret of Dunster, B.C.

Mr. and Mrs. J. D. Campbell of Edmonton visited Mr. and Mrs. James Fenton, also other relatives in this district.

Mr. Gordon Fenton made a bus-trip to the city last week.

Our campers, Misses Rita Fenton and Irene Dootson enjoyed their week at Hardisty Lake.

Mr. and Mrs. E. Fenton had their daughters Elfrida, Eldred and Sylvia, who are all employed in Wainwright, home for the week-end.

Mr. W. Clark, Mr. Clark Steele and son Keith attended the Calgary Stampede. We understand Keith was extending his visit for a holiday at the home of his grandfather, Mr. W. Walker.

Best wishes go to the newlyweds Mr. and Mrs. Ben Tindall who were married July 17.

## News Items From Wainwright and District

Mrs. K. McCallum and baby daughter of Victoria are spending a few weeks with Mrs. McCallum's mother, Mrs. Wm. McKie.

Mr. and Mrs. P. O. Huse and son Peter of Trail, B.C., are spending a holiday at the home of Mrs. Huse's father, Mr. J. F. Murray.

Mr. and Mrs. P. Mollier and Mr. and Mrs. B. Armlage attended the Calgary Stampede last week.

Mr. and Mrs. Gayfer and daughter Eunice are taking a motor trip to the coast.

Mr. S. Simmons of Victoria is visiting at the home of his parents Mr. and Mrs. S. Simmons.

Mr. and Mrs. F. Jack and children have returned after a trip to Kelowna, B.C., and other points.

Mr. and Mrs. Murray Walker and baby son of Calgary are visiting Mrs. Walker's father, Mr. C. Barker.

Miss Vivian Overby of Edmonton is visiting at the home of her parents, Mr. and Mrs. A. Overby.

Mrs. D. Reid of Edmonton is spending a holiday with her parents, Mr. and Mrs. O. Overbo.

Mr. and Mrs. B. L. Johnston, (nee Miss M. Uniloski) of Vancouver Island are spending a holiday with Mr. M. Uniloski.

Mr. and Mrs. Graham and family of Unity, Sask., were guests at the home of Mr. and Mrs. E. Mark last week.

Mr. and Mrs. C. Bowden are at present the guests of Mr. and Mrs. J. McKie.

There will be a bingo party in the Memorial Hall next Saturday, at 8:30 p.m.

## Short of Feed?

There is a source of excellent feed this year that seems to have been overlooked in many cases. R. P. Dixon, Supervisor of Dairy Herd Improvement for the Alberta Department of Agriculture, calls attention to the luxuriant growth along the roadsides and in the ditches. Much of it consists of sweet clover and good quality hay grasses. He suggests that more farmers might take advantage of this to add to their scanty hay supplies. In the stack or in the mow it will serve a much better purpose when the snow flies than lying neglected in the ditches.



## A Need For Planning

THE SHORTAGE OF FOOD which was felt in many parts of the world during the war and in the period which followed has gradually become less acute. Areas which were prevented from producing their usual crops because of the war have now been under cultivation for some time and transportation difficulties no longer hamper distribution. However, the situation is still far from satisfactory and both farmers and the many people who are not adequately fed, look to the day when there will be assurance that the products of the farm will find their way to the places where there is need for them. A recent report of the Food and Agriculture Organization of the United Nations, which deals constantly with this problem shows that although some progress is being made, a large part of the world's population is still without sufficient food.

### Deficiency In Food Supply

In 1949 world food production rose to 109 per cent. of the amount produced before the war, but the population increased by 113 per cent., leaving an obvious deficiency in the food supply. The situation is particularly serious in the Far East where the present rate of food consumption is not yet up to the low pre-war level, and there is little hope for improvement. Officials of the F.A.O. also point out that only "well planned production and trade programs can present nutrition standards be maintained in Western Europe after Marshall Plan aid is discontinued."

### Need Is Felt For Action

The Food and Agriculture Organization report also drew attention to the fact that better methods of distributing national food supplies are needed everywhere, including places where there is ample food production, but where high prices prohibit a large part of the population from securing sufficient food. Farmers in every country would welcome the opportunity to produce maximum amounts of food if they were assured of markets for their crops, while hungry people would be willing to buy if they were financially able to do so. The entire situation is not new but is one which has long needed to be improved. It is to be hoped that in the not too distant future some solution may be found to this problem which is constantly in the minds of farmers and of those who are concerned with raising nutrition standards throughout the world.

## Vegetables, Fruits That Serve Well With Meats

To serve with different meats and fish:

1. Beef, Corned — Potatoes, cabbage, carrots, beets, parsnips, pickles, turnips.
2. Beef, Roast — Potatoes, beets, beans, macaroni, boiled rice, squash, turnips, or any vegetables that are in season; horseradish, mushroom sauce, Yorkshire pudding.
3. Beefsteak — Same as roast beef.
4. Boiled Beef — Potatoes, onions, carrots, turnips, parsnips, dumplings.
5. Chicken, Boiled — Potatoes, boiled rice, parsnips, tomatoes, turnips, currant jelly, cranberry, celery or oyster sauce, dumplings.
6. Chicken, Roast — Potatoes, beans, beets, celery, cauliflower, turnips, or any vegetable in season; currant or oyster sauce, gravy.
7. Duck — Potatoes, corn, beans, onions, squash, boiled rice, apple sauce.
8. Goose — Potatoes, beans, baked macaroni, onions, boiled rice, squash, turnips, apple sauce, giblet gravy.
9. Turkey — Potatoes, beans, corn, parsnips, onions, sweet potatoes, squash, tomatoes, turnips; cranberry, plum, currant or other acid jelly; sausage dressing.
10. Game — This requires an acid jelly, white potatoes, tomatoes, spinach, and salads are appropriate.
11. Fish, Baked — Beans, corn, lettuce, mashed potatoes, sweet potatoes, squash; drawn butter or Hollandaise sauce.
12. Fish, Boiled — Potatoes, squash, turnips, tomatoes, horseradish, lemon, tomato sauce or tartar sauce.
13. Fish, Fried — Cucumber, potatoes, squash, tomatoes, horseradish, sauce tartar.
14. Lamb, Roast — Potatoes, string beans, corn, spinach, green peas, asparagus, cauliflower, turnips, mint sauce, pickles.
15. Mutton — Potatoes, baked macaroni, onions, parsnips, turnips, squash, currant sauce, mint sauce, pickles.
16. Pork, Roast — Onions, boiled rice, potatoes, sweet potatoes, tomatoes, squash, apple sauce or fried apples.
17. Veal — With Pork Sausage — Served fried apples or apple sauce.
18. Sweet-breads — Peas, asparagus, cauliflower, tomatoes, macaroni and cheese.
19. Venison, Roast — Onions, potatoes (mashed), squash, turnips, currant jelly.
20. Veal — Potatoes, asparagus, horseradish, parsnips, cauliflower, spinach, sweet potatoes.

LEFT BEHIND—Many a pet, same as the one shown above, looking so sad, are left behind in someone's care while their masters are enjoying a well-earned holiday.

## Big Staff Required By Our King

LONDON. — When the Windsor family went into the business of being kings and queens 1,000 years ago, all a sovereign needed was a lot of nerve and a trusty right arm.

Today the new-hatched list of King George VI shows that it takes 284 assistants to be a monarch these complicated days.

King George has 43 doctors (physicians, extra-physicians, sergeant-surgeons, surgeons, apothecaries, surgeon-ecologists, manipulator-surgeons, surgeon-apothecary).

He has 43 chaplains. He has 13 secretaries and assistants and a treasurer, a comptroller, a vice-chamberlain and 14 helpers just to take care of the royal income.

Five people work full time preparing the royal archives five more control the king's charities.

The king keeps an eye on purity on the stage through his chief assistant, the lord chamberlain.

His phrases are under a lord steward and even in this atomic age he finds it necessary to have a master of the horse.

Sovereigns have to be patrons of the arts, so the king needs a poet laureate, a master of the music and an official minstrel or painter.

He keeps a corps of "messengers" for communicating with Parliament but these are now elderly gentlemen of distinguished service who have honorary titles like a "gentleman usher of the black rod."

Then there are the yeomen of the guard and gentlemen-at-arms, the king's personal bodyguards, his own postmaster for his palaces and his own private police force.

And, since accidents will happen, King George even has his own coroner.

### WRONG DATE SAVED

#### MAN FROM COURT FINE

SAN ANTONIO, Tex. — A complaint charging William L. Williams with negligent willful aid of the offense was committed Feb. 24, 195 A.D.

Williams appealed a court fine. Judge C. J. Matthews dismissed the charges.

He upheld a contention there was no negligent collision ordinance in 195 A.D.; that there were no automobiles then and Williams wasn't around at that time.

One gallon of gasoline, properly mixed with air, equaled to eighty-three pounds of dynamite.

## Handkerchief Was Invented By Queen

Does anyone know who invented the handkerchief? Not that it makes much difference except that there is quite a story attached to it. Marie Antoinette was walking in the gardens of the Petit Trianon on a spring morning in 1784. The roses were in bloom, and Her Majesty couldn't resist picking one; as she did, a thorn got into the royal finger and it began to bleed. There were no handkerchiefs in those days; all the ladies had was a tiny piece of lace, the size of a visiting card. The Queen tried to bandage her thumb with one of these, but the results were quite hopeless, and the blood kept on flowing. "How convenient it would be," the Queen remarked, "if instead of this bit of lace, we carried a good sized piece of linen with a lace border." No sooner said than done. Shortly afterwards Louis XVI signed a decree, authorizing the manufacture of this revolutionary addition to the feminine trousseau. And the handkerchief was born.

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## RECIPE HINTS



Combination Pork Loaf is a tempting delicious dish.

### Combination Pork Loaf

Two lbs. ground fresh pork, 1 lb. smoked ham, 1 cup milk, 1 cup bread crumbs, 1 egg, 1/4 tsp. onion salt, 1/4 tsp. garlic salt, 1/2 cup tomato soup. Make loaf of all ingredients except tomato soup. Pack into loaf pan. Pour 1/2 of tomato soup over top. Bake in slow oven (325 deg. F.) for 1 1/2 hours. Serve with additional tomato soup.

Serve hot with additional tomato sauce, browned pineapple slices, and

a combination salad. Any left-overs are cold-sliced and combined with chili sauce or pickle relish for tasty sandwich fare.

Using these suggestions as a guide don't be afraid to branch out, perhaps at first it is wise to try variation of those dishes with which you are now familiar remembering that it is the little extra touches that give the simplest meal a festive air. The added time and trouble will be well repaid in the family's appreciation. "Ummmm, Mom that's really good!"



Shirred eggs with bacon strips provide an easy and tempting meal.

### POACHED EGGS, TUNA-FISH AND CHEESE ON TOAST

One large can of tuna; 1 1/2 lbs. butter, 1 1/2 lbs. tuna; 1/2 cup milk; salt, paprika, 6 poached eggs; 6 slices toast; grated cheese. This makes a perfect meal if served with a tart salad, fresh cookies and a beverage.

### Shirred Eggs With Bacon Strips

Grease individual baking dishes with bacon fat. Sprinkle bottom with layer of bread crumbs. Circle one or two bacon strips around the edge of dish. Slip an egg into each. Bake in a moderate oven (350 degrees F.) 12 to 20 minutes, depending upon the firmness desired. Top each with a bit of butter. Serve from the baking dishes and let each person season his own.

## Pickle Hints

1. Tough, shriveled pickles are the result of too much salt or sugar, or of too strong a vinegar.

2. Soft pickles are the result of too strong a vinegar or of having been put in a brine that was too weak.

3. Hollow pickles are due to imperfect cucumbers or to too great a lapse of time between harvesting and pickling.

4. Slippery pickles are the result of letting the cucumbers stand above the brine.

5. Off color is the result of using the wrong kind of vinegar or of cooking in a copper kettle.

6. Use high-grade cider vinegar or pure vinegar, 40 to 60 per cent. in strength. When using full-strength cider vinegar, dilute one-half with water.

7. Avoid water having excess minerals. If these precautions are taken, your pickling should be successful.

Vacation time is here—so, beware of summer hazards which can ruin a good holiday. These include excessive sunburn, poison ivy, over-exercising, and unappetizing meals.

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## Stop the Itch of Insect Bites

Quick! Stop itching of insect bites! Mosquitoes, flies, gnats, ticks, fleas, lice, and other insects can cause intense itching and discomfort. Use Dr. B. B. Prescription for quick relief. It's the only remedy that stops the itch and soothes the skin. Don't suffer. Your drug store has Dr. B. B. Prescription.

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## THE TILERS

DOSSON, THOSE TILES IN THE ROOM ARE DYING. WE DIPPY THEM IN THE TUBS OF LIME AND ASHES. WE WASH THEM AND AS FAST AS SWAY NEW ONES.

I SET OUT POISON, BUT THE JUST EAT IT. YOU TELL ME, I JABBERED ABOUT WHAT YOU CAN DO.

NECESSITY NEVER MADE A GOOD BARN.

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## Appetizing Recipes For Jams and Jellies

### Red Cherry-Apple Conserve

1/4 cup seedless raisins  
6 cups (3 lbs.) prepared sour cherries  
1/2 orange  
1/2 cup (2 ounces) dried apricots  
1/2 cup (2 ounces) dried strips  
2 cups water  
4 cups (1 1/4 lbs.) sugar  
1/4 teaspoon salt

Cover raisins with hot water. Let stand 15 minutes. Drain. Wash and pit about 3 quarts sour cherries. Measure into large preserving kettle. Scrub orange, cut in quarters, remove seeds and all coarse membranes. Cut, crosswise, in very thin slices. Simmer, covered, with apricots and water until orange peel is tender, stirring occasionally.

Add to cherries, bring to a boil and cook 10 minutes longer. Add sugar and salt. Cook slowly until sugar is dissolved and mixture boils, stirring constantly. Add raisins. Boil rapidly until clear and desired consistency is reached, stirring frequently. Skim. Pour into clean, hot, sterilized glasses or jars and seal at once. The apricots keep cherry flavor mild and give good consistency.

### Raspberry Jelly

3 1/2 cups juice  
4 1/2 cups sugar  
1 box powdered fruit pectin  
To prepare the jelly: Crush thoroughly about 2 1/2 quarts fully ripe raspberries. Place in jelly cloth or bag and squeeze out juice. Measure 3 1/2 cups juice into a large saucepan.

To make the jelly: Measure sugar and set aside. Place saucepan holding the juice over high heat. Add powdered fruit pectin and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1/2 minute, stirring constantly. Remove from heat, skim, pour quickly into glasses. Paraffin at once. Makes about 8 six-ounce glasses.

### Ginger Pear Preserves

Wash, pare and core the fruit and cut into small uniform pieces. For each pound of fruit use 1/2 to 3/4 pound of sugar. 1 to 2 pieces ginger-root and 1/2 lemon thinly sliced. Combine the sliced pears and sugar in alternate layers and let them stand 8 to 10 hours or overnight before cooking. Boil the lemon for about 5 minutes in only enough water to cover. Add the lemon with what water remains and the ginger-root to the pear and sugar mixture. Boil rapidly and stir constantly until the fruit is clear and of a rich amber color. Pour at once into hot sterilized jars and seal.

## Story Of The Pig And The Cow

A rich man said to his minister: "Why is it everybody is always criticizing me for being miserly when everyone knows that I have made provision to leave everything to charity when I die?"

"Well," said the minister, "let me tell you about the pig and the cow. The pig was lamenting to the cow one day about how unpopular he was. 'People are always talking about your gentleness and year-kind eyes,' said the pig. 'Sure you give milk and cream, but I give even more. I give bacon and ham—I give bristles, and they even pickie my feet! Still nobody likes me. I'm just a pig. Why is this?'"

"The cow thought a minute, and then said, 'Well, maybe it's because I give while I'm still living.'"

### NEW SWING FOR CHILDREN

A swing which children do not have to push was shown at the British Industries Fair. Constructed of iron or light alloy for export, the swing is seven feet high, easily stored, moved and set up in house or garden. A little pressure on the footrest sets it going automatically. The maker claims his product has strong possibilities for convalescent and crippled children.

### DON'T WAIT FOR PAIN

Pain is not an early symptom of cancer. Don't wait for pain if you have reason to suspect—see a doctor at once. Many types of cancer can be cured if discovered early.

### Blackberry Jelly

3 cups juice  
4 cups sugar  
1 box powdered fruit pectin  
To prepare the jelly: Crush thoroughly about 2 quarts fully ripe blackberries. Place in jelly cloth or bag and squeeze out juice. Measure 3 cups into a large saucepan. To make the jelly: Measure sugar and set aside. Place saucepan holding the juice over high heat. Add powdered fruit pectin and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil hard 1/2 minute, stirring constantly. Remove from heat, skim, pour quickly into glasses. Paraffin at once. Makes about 7 six-ounce glasses.

### Honey Beel Jam

One pound beets, honey, ginger root, almonds or hazelnuts sliced. Wash, peel and cut beets into 1/2 inch slices. Cook and drain. Add one cup of honey for each cup of beets and cook until thick. Flavor with ginger root and serve cold with almonds or hazelnuts.

### Cherry-Apple Conserve

3 cups sweet black pitted cherries  
3 cups sour red pitted cherries  
3 cups chopped apple  
6 cups sugar  
1/2 cup water  
Mix cherries, apple and water. Cook 1 1/2 minutes. Add sugar. Stir well. Cook 20 minutes. Pour into hot sterilized jars. Seal at once.

## COMBINE FRUITS FOR JAM

Combined fruits make good jams. Here are four recipes for two excellent combinations:

### Strawberry And Pineapple Jam

Four cups prepared fruit  
7 cups sugar  
1 bottle fruit pectin  
To prepare fruit, grind about 1 quart fully ripe strawberries, or crush completely one layer at a time so that each berry is reduced to a pulp. Pare 1 medium fully ripe pineapple. Cut into 1/2 inch pieces. Use a knife of food chopper; or use No. 2 can crushed pineapple. Combine fruits.

Measure sugar and prepared fruit into large saucepan and mix well. Bring to a full rolling boil over hottest fire. Stir constantly before and while boiling. Boil hard 1 minute.

Remove from fire and stir in bottled fruit pectin. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Pour quickly. Paraffin hot jam at once. Makes about 10 glass (6 fluid ounces each).

### Rhubarb And Strawberry Jam

Three cups prepared fruit  
4 1/2 cups sugar  
1 box powdered fruit pectin  
To prepare fruit, trim and slice rhubarb (do not peel) about 1/2 pound small red-stalked rhubarb. Grind about 1 quart fully ripe strawberries or crush completely one layer at a time so that each berry is reduced to a pulp. Combine fruits.

Measure sugar into dry dish and set aside until needed. Measure prepared fruit into a 5 to 6-quart saucepan, filling up last cup with water if necessary.

Place over hottest fire. Add powdered fruit pectin, mix well, and continue stirring until mixture comes to a hard boil. At once pour in sugar, stirring constantly. (To reduce foaming, 1/4 teaspoon butter may be added.) Continue stirring, bring to full rolling boil, and boil hard 1 minute.

Remove from fire, skim, pour quickly. Paraffin hot jam at once. Makes about 7 glasses (6 fluid ounces each).

### Here's Speedy Relief for Tender, Aching, Burning Feet

Your feet may be so swollen and inflamed that you think you can't go another step. Your shoes may feel as if they are cutting right into the flesh. You feel sick all over with pain and misery. You've got something to get relief.

Two or three applications of Moore's Emu-Oil and in a few minutes the pain and misery disappear.

No matter how discouraged you have been, if you have ever tried Emu-Oil, then you have something to learn. Get a bottle today at any good drug store—anywhere.

—By Les Carroll





## OUR COMPLETE SHORT STORY

## "TILT"

By CHAZ LEWIS

NICK'S was a nice place to eat, and Mary Shanahan saw nothing wrong with waiting on tables. One of these days maybe Jim would ask her to get married, and that would be time enough to give up her job. Her eyes swept across the room to Jim, dallying, as he always did when he waited for her, around the pinball machine.

"When I move into my own place," he and kidded her, "I'll have to have one of these infernal machines. Sentimental reasons, you know."

Mary smiled, and Jim, seeming to feel the warmth of it clear across the room, across the scattered heads of the dinner hour's last stragglers, turned and nodded. He looked so handsome, so boyish, standing there she stood for a moment, enjoying each wild thump of her heart.

"You made up your mind about him yet?" The voice of Nick, the boss, was at her shoulder.

"I sure have, Nick. I'm crazy about the big lug."

"I dunno," said Nick. "Like him better if he worked... well... like the rest of us."

"He'll settle down, Nick," Mary felt herself smiling. "Just last evening he was saying he had an idea for a business of his own. Promised he'd tell me all about it tonight."

"He gets too many tilts on that machine to suit me," Nick grunted. Somehow Nick's last remark stuck in her mind. It angered her to think of it. In the first place, Nick really had no right to say such a thing. In the second place anyone but a fool could see that Jim was a regular guy. There wasn't a waitress in the restaurant who hadn't at some time or other "o-o-ohed and a-a-ahed" over him. In the short two weeks she had known him he hadn't made a single ungentlemanly pass at her. In fact, she hadn't yet received her first kiss!

"I ought to give Nick a piece of my mind," she chided herself as she doffed her uniform and gave her nose a pat of powder before joining Jim.

"Another tilt, kid," he grinned, turning from the pinball machine as she walked up.

If she paled, she couldn't help it, because his words, coming as they did, smacked her right between the eyes.

"Did I say something wrong?" he queried.

Because it was her first lie to him, there was a sinking feeling in her chest as she shook her head. But she just couldn't bring herself to repeat what Nick said. She colored just thinking about it.

"I needed this fresh air," she said once on the street, firmly asserting to his arm.

"You got something on your mind, kid?"

"No," she lied again.

"Well, I have," he grinned. "It's about those pinball machines. What a racket! If a fellow could put in a string of those machines, he could make a killing."

"Pinball machines, Nick?"

"Nick?" "He whirled on her accusingly."

"Jim, please... it was just something that was on my mind, that Nick said, and my tongue slipped. Why—"

"Okay, okay," he said quickly, giving his wife shoulder a shrug.

They walked on in silence, their faces awash with gaudy color as they passed beneath a blinking neon.

"You're not angry, Jim?"

"Forget it," he advised. Then, "You heard what I said about the pinball machines?"

She nodded.

"We could make a killing with a string of those machines," he said sharply, "but it's a hard racket to break into—the smart guys been ahead of us. Got the good spots lined up."

"Are you serious, Jim?" A needle of fear pricked at Mary's heart.

"Serious? Kid, I spotted you as the answer the first time I walked into Nick's place. Looks class, smart! But I wanted to be sure, so I waited until tonight."

Jim Knew A "Tilt" Sign

When He Saw One.

By CHAZ LEWIS

"But I don't understand a word you're saying—not a single word. Why, I—"

"I figure it like this, kid," he interrupted her. "With your looks you move into a cafe, or a club, and you get a job as a waitress. You shine up to the boss, soft soap him along a little, and then you ask him who put in his pinball machine. You tell him you know where he can get a better one, and you pour the sugar on."

Get the idea? Once we get a machine in, we just repeat the whole procedure at another joint. Simple, huh?"

"Then you—you haven't really been on the level about us, Jim?" Her own voice sounded so small and still, so dead, that it seemed someone else's. "Well, I'd tell old Mr. Nick have our first machine."

"On the level?" Only for a moment were Jim's dark eyes puzzled. "I'm on the level when he saw one he chuckled, winking knowingly. "Any time you're ready to start into business, we'll grab ourselves an apartment. We'll tell old Mr. Nick have our first machine."

Mary Shanahan had to stop and steady herself. She turned slowly and faced him, wanting him to see the full horror that she knew lay in her eyes, wanting him never to forget it, never as long as he lived. Then she slapped him.

For a moment he stared in sheer disbelief, fingering the growing red spot on his cheek. Then he grabbed her. She winced under the cruel pressure of his grip, but her eyes never wavered. Finally, with a brittle laugh, he released her.

"And I thought you were a smart kid," he sneered.

Mary Shanahan didn't answer. She didn't have to. And Jim—well, Jim knew a "TILT" sign when he saw one. (Copyright Wheeler Newspaper Syndicate.)

## Let Picnickers Do Own Work

Letting picnickers make their own sandwiches saves work in the kitchen and is more fun for all.

Just take along the sandwich fillings and some plain bread-and-butter sandwiches or buttered rolls. Keep meat or egg mixtures cold—in an insulated container or in a deep ice chest, wrapped by ice and wrapped in newspaper.

Fresh vegetables can come to the picnic crisp and cool in covered glass plastic bags, or wrapped in waxed paper or aluminum foil—surrounded with ice in a pail. Wrap the pail in newspapers for insulation. Keep pickles and bottles of fruit juice, ginger ale, or fruit juice in the same icy pail, to keep them chilled.

For safety, it's important to keep meat, poultry, and egg dishes piping hot, and bottles of fruit juice, ginger ale, or fruit juice in the same icy pail, to keep them chilled.

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## FISH-EYE VIEW OF A NON-SWIMMER!

COME ON IN, THE WATER'S SHALLOW!

OH! OH! POOR FISH!

NEVER WADE OR DIVE IN UNKNOWN WATERS!

CANADIAN RED CROSS SOCIETY

Swimming Water Safety

PROGRAMME

## Good Suggestions For Walks Into The Mountains

If you are going any distance into the mountains do not rely on an electric flashlight. Good candles—are indispensable. A good light or "bug" can be made from a five pound lard pail or jam tin, with a jagged hole in the side to hold the candle and the handle placed lengthwise of the tin directly above it.

To avoid sore feet, wear large shoes with small hob nails that can not be felt through the soles, a thin pair of socks, soaked on the heel on the inside next to the feet, and a heavy pair of woolen socks over them. This will positively prevent blisters.

If you fall into the water, no matter how cold the weather, take off your clothing and wring it out as dry as possible and put it on again. You will be warmer afterwards and avoid colds or worse.

For ordinary climbing, here are some hints. Be careful not to start a boulder or rotten log if anyone is below you. Avoid deep draws and creek beds. Angle upwards where possible. Keep your balance and don't trust to branches or brush. It is easier to get up a difficult place than down it.

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## For Visitors From Across the Border

Visitors crossing our friendly border will encounter neither red tape nor inconsiderate government officials. Our welcome is as warm as our front door as it is in our parlor. You can come as a visitor for six months as easily as you can cross any State border, and if you want to stay longer it can be readily arranged.

Bring identification papers to prove, on your return, that you are United States citizens.

Bring as much money as you need. You may buy Canadian funds in the United States if you wish, but United States currency is accepted everywhere in Canada at Foreign Exchange Control Board rates, and if you use United States funds in Canada you do not have to bother about exchanging Canadian funds for American dollars when you return to the States.

Bring your cameras and any reasonable amount of film. Bring all your fishing tackle. Bring food supplies if you wish. Bring seasonal clothing and include that one sweater, even the summer evenings can be on the chilly side, especially in the mountains. Bring your pet cats or dogs but have a certificate from a veterinarian that they are in good health. This is more important for getting them back into the States than for getting them into Canada.

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## "Play It Safe" Good Motto For Summer Vacationists

"PLAY it safe" is a good motto for the summer vacationist. Holidayers usually mean pleasant basking on sunny beaches, invigorating walks in leafy woods and healthful sports in the open air—but they can also mean sunburn, poison ivy and a wrenched back. In a few tragic cases they may involve something far worse.

What you make of your holiday, however, is up to you. If you observe a few simple rules of safety and common sense, there is no reason why this year's vacation should not be the best ever.

In the first place, avoid too much sun in too large doses if you want to escape painful burns. About 10 minutes of the stuff at one time is plenty for a start. You can gradually increase the dosage after that. A good suntan oil also helps to give the skin a golden brown color instead of that brick red hue.

Steer clear of violent exercise in summer heat. Sunstroke is not very pleasant either.

Holidayers here need to worry little about venomous snakes, but poisonous plants and berries have no skull and crossbones to warn of them. Poison ivy can also make life miserable for those unfortunate enough to run across it.

If you want to avoid such vegetable menaces to your happy holiday it is best to make a study of them in encyclopedias, or reputable nature books. Regina's provincial museum can also give good advice about the untouchables of the plant world.

Drowning is a pretty drastic way to end a holiday. Best way to guard against such a tragedy is to take a few simple precautions. Remember that swimming alone, particularly after dark, is to court disaster. Don't take your dips immediately after meals unless you want stomach cramps. An hour and a half wait is a good interval between dinner and diving.

Horseplay in canoes and boats is just plain foolhardy. Better learn to swim before you attempt sailing and canoeing. And just in case you do upset, it is well to be dressed lightly when that happens.

High dives into shallow water are good for nobody but the undertaker. Eight feet of water makes a bare minimum of a cushion to your high board acrobatics. At that it is a good idea to sound out the lake bottom for submerged rocks and stumps.

Knowledge of artificial respiration methods is often good life insurance for somebody. If you do ever have to make use of it, above all begin resuscitation right away and keep it up.

First aid kits can relieve pain and contribute to longevity. But don't forget that they are not much use unless you know how to use them. And at best, they are a serious cases, only a stop-gap device useful until the doctor comes.

Unless you want to become an unintentional pyromaniac remember to light your campfires away from combustible undergrowth. Then when you are finished with them, put them out.

Remember that automobiles are just as lethal on country roads as they are in the big city. In your after-dusk amble walk on the side of the road facing traffic. If you wear something white it will help, too.

Water of unfamiliar origin may be dangerous to drink. Boiling is the best safeguard against unfriendly germs.

If hunting is your hobby, treat those firearms with respect. Indiscriminate gun-pointing may bring an unusual trophy—yourself.

All of which may seem like a good many things to remember when you take that holiday. But if you do remember them your vacation should be a happy one.

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Irma